

Office Use Only:	
Application#	Fees Paid
Date Received	Accepted By

APPLICATION FOR SPECIAL EXCEPTION CITY OF GREENVILLE, SOUTH CAROLINA

APPLICANT / PERMITTEE*: DT's	Tavern	The Dun LLC
*	Name	Title / Organization
permit may be limited to this entity		
APPLICANT'S REPRESENTATIVE:_ (Optional)	Sarah Trucano	Sole Member, LLC (The Dun, LLC)
	Name	Title / Organization
MAILING ADDRESS: 128 Masters	Woods Way, E	asley, SC 29640
PHONE: 864-991-9671	_ _{EMAIL:} dtstav	vern@rocketmail.com
PROPERTY OWNER: GRE, LLC	(Contact: Gene	Watson)
MAILING ADDRESS: 201 Clevela	nd ST, Greenvill	e, SC 29601
PHONE: 864-414-1913	_ EMAIL:	watson is @ bell south net
		J
	PROPERTY I	NFORMATION
STREET ADDRESS: 100 E North	St, Greenville, S	SC 29601
TAX PARCEL #: 004300-03-0020		E:ZONING DESIGNATION:
	REO	UEST
Refer to Article 19-4, Use Regula		Management Ordinance (<u>www.municode.com/library/</u>)
DESCRIPTION OF PROPOSED LAN	ND USE:	
	tdoor seating an	d/or food service areas Serving Alcohol
Bar/NightClu See attached	w oper	n after midnight

INSTRUCTIONS

1. The application and fee, **made payable to the City of Greenville**, must be received by the planning and development office no later than 5:00 pm of the date reflected on the attached schedule.

- 2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a special exception). See also **Section 19-2.3.5**, **Special Exception Permit**, for additional information. You may attach a separate sheet addressing these questions.
- 3. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.
- 4. You must attach the required application fee: \$250.00
- 5. The administrator will review the application for "sufficiency" pursuant to **Section 19-2.2.6**, **Determination of Sufficiency**, prior to placing the application on the BZA agenda. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. **You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.**

6. You must post the subject property	at least 15 days (but not more than 18 days) prior to the scheduled hearing date.
'Public Hearing' signs are a	cknowledged as received by the applicant
	Applicant Signature

7. Please read carefully: The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant. If the applicant does not withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived, then the planning office will indicate in its report to the Board of Zoning Appeals that granting the requested change would not likely result in the benefit the applicant seeks.

To that end, the applicant hereby affirms that the tract or parcel or is not restricted by any recorded covenant that is contrar activity.	of land subject of the attached application is y to, conflicts with, or prohibits the requested
Sarah Turcamo	APPLICANT / REPRESENTATIVE SIGNATURE
10 5 21	DATE
Eugen Mati J.	PROPERTY OWNER SIGNATURE
11- 6-20 of	DATE

APPLICANT RESPONSE TO SECTION 19-2.3.5(D)(1), STANDARDS – SPECIAL EXCEPTION

(YOU MAY ATTACH A SEPARATE SHEET)

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.
see attached
2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN SECTION 19-4.3, USE SPECIFIC STANDARDS .
3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE CHARACTER OF EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE PROPERTY VALUES THEREOF.
4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING: VISUAL IMPACTS; SERVICE DELIVERY; PARKING AND LOADING; ODORS; NOISE; GLARE; AND, VIBRATION. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL NOT CREATE A NUISANCE.

REQUEST

Description of Request: We are looking to amend Stipulation #6 of the current special exception. We would like to change the occupancy limitation for one sled certified security or off duty officer from 120 to 180 patrons.

Reasons to support request: We have always had our customer's safety as a first priority. Before we were even required to hire an off duty officer we had staffed one to make our customers feel safe coming and leaving our venue. We always are well staffed with security personnel from 5:9 Security on the weekends and special events to assure the safety of our customers. All of our staff including bartenders, bouncers/security and Entertainers have linked radios for communication. If any of our staff ever feel as if there is trouble about to arise, our bouncers/security are able to tend and diffuse the situation before it even starts. We very rarely have and situation that escalates to where it is even noticed by other patrons in our venue. We have trained each of our bouncers/security on how DT's handles each situation. When a situation does arise, we adjust and meet with our security staff that week to make sure we correct the problem. We also hold frequent meetings with the staff to assure everyone is aware of any changes we make. DT's has mastered what it takes to secure a safe venue and are ready to expand what we can handle. Currently our one officer has very rarely needed to assist our staff in diffusing a situation. DT's is determined to stay a safe, fun place to visit and work.

APPLICANT RESPONSE TO SECTION 19-2.3.5(D)(1). STANDARDS- SPECIAL EXCEPTION

- DT's Tavern has become a positive downtown landmark. Creating a safe and fun place for the
 locals and tourists to grab a bite to eat or have an adult cocktail. With our positive reputation
 we bring respected customers a little off of Main St helping to expand downtown foot traffic to
 Brown St. As Greenville is growing, it is giving us the opportunity to grow with it. The Central
 Business District accommodates a unique, high intensity mix of office, service, retail,
 entertainment, cultural government, civic and residential uses.
- Serving food and alcohol, complying with central business district standards. Being zoned C2
 Commercial building. We do not have amplified outdoor music after 10pm. Exterior doors are
 closed at 10pm. We comply to the prevailing standards of the ABC Act.
- 3. DT's Tavern is surrounded by Tsunami and Jack and Diane's, and Ink and Ivy which are compatible venues in character. Mixed uses are a hallmark of this area.
- 4. An occupied space is always more attractive that an empty one. DT's Tavern in 13 years has become a landmark Downtown in a positive way. We have dedicated paid parking for our employees; noise is always kept inside our venue. We employ plenty of staff to see that we are abiding by the city's codes and standards.



Zoning Compliance Application

Establishments Serving Beer, Wine, Or Liquor

Applicant		
Name DT's Tavern	Phone 864-991-9671	
Mailing Address 128 Maste	rs Woods Way, Easley, SC 29640	
Email dtstavern@ro	cketmail.com	
Signature of Applicant	ah Jucamo Date	10/5/21
Property Owner	/	
Name Gene Watson	Phone 864-414-1913	
Mailing Address 1 201 Cle	eveland St, Greenville, SC 290	601
Email		
Signature of Property Owner	Egm Math Date	11-07-207
Property Information	,	
Address 100 E North St, C	Greenville, SC 29601	
	Zoning District Designation C-4	

Description of Proposed Use

Provide details for each of the following, as applicable, on a separate sheet:

Operating Plan

- 1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
- 2. Days and Hours of Operation
- 3. Staffing Schedule
- 4. Kitchen Equipment Schedule
- 5. Menu and Hours of Food Service
- 6. Parking for Customers and Employees
- 7. Designated Smoking Area
- 8. Type of Entertainment and Duration
- 9. Closing / "Last Call" Procedures

Security Procedures

- 1. Number and Type of Designated Security Staff
- 2. Training / Certification of Staff
- 3. Specific Duties / Responsibilities of Staff
- 4. Entry / Exit / Re-Entry Procedures
- 5. Crowd Management
- 6. Crime Prevention through Environmental Design (CPTED)

Seating Plan

- 1. Provide a floor plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.
- 2. Schedule a feasibility inspection of the property: 864.467.4457

Business Plan

- 1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
- 2. Projected Revenue: % Alcohol Vs. Food Sales
- 3. Fees For Entry / Membership / Entertainment
- 4. Status Of City Business License Application
- 5. Status Of SCDHEC 'Retail Food Establishment' Permit, If Applicable
- 6. Status Of Abl-901 Application To SC
- Department Of Revenue
- 7. Provide Documentation That Sled Requirements Have Been Met



Provide a response for each of the following:

1.	Describe the ways in which the proposed use is consistent with the comprehensive plan. It is consistent with the comprehensive plan because the central business district is know
	for accomodating a unique, high-intensity mix of uses. We provide a safe fun environment for
	locals and tourists to enjoy.

 Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.

Our business is compatible with the character of the existing an permitted uses of the surrounding lands. We have been there for 13 years without adverse affects on property values.

We are surrounded by similar businesses.

Describe the ways in which the request will minimize adverse effects on adjacent lands including: visual
impacts; service delivery; parking and loading; odors; noise; glare; and, vibration. Describe the ways in
which the request will not create a nuisance.

We have paid parking for our staff and other deliveries, our trash is picked up on a weekly sometimes twice a week to insure there are no adverse odors. Amplified music outdoors is stopped at 10pm as well as the doors closed. We will continue to function as a responsible compliant business always looking to improve ourselves.

Meet With the Technical Advisory Committee

Applications for Zoning Compliance will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments and appointed by the City Manager:

Building Codes and Inspections Police
Business Licensing Fire
Economic Development Planning
Public Information and Events Legal

The Technical Advisory Committee convenes once-a-month to meet with Applicants and review Conditional Use Permit applications that may be granted by the Zoning Administrator. This process promotes a more comprehensive understanding of the Applicant's proposal, which in turn conveys a more comprehensive understanding of the multiple Departments' operating requirements and expectations.

The Applicant, Business Owner, and Property Owner (if different) are required to attend a regularly scheduled TAC meeting prior to granting a Conditional Use Permit. Managers and anyone involved in operating the business are also encouraged to attend. The meeting date, time, and exact location within City Hall will be confirmed upon submittal of this application to the Planning and Development office on the 5th floor of City Hall.

Description of Proposed Use

Operating Plan

- 1. Type of Use- Restaurant/Bar/Nightclub
- 2. Days and Hours of operation- 7 days a week 4pm-2am
- 3. Staffing Schedule-Bartenders- 1st on from 4pm-2am, 2nd on from 9pm-2am Mon-Sun Hired Security- Thursday, Friday, Saturday
- 4. Kitchen is open from open to close 7 days a week. We have a fryer Sandwich prep station, stand up freezer and walk in cooler.
- 5. We have a full meny 7 days a week, open to close.
- 6. We have paid parking for our staff. Customers use available parking downtown along with paid parking behind our establishment.
- 7. We have a designated parking area away from the patio on the weekends and during the week along the side of the building away from the patio.
- 8. Entertainment:

Thursday: Karaoke 10pm-1:45am Friday & Saturday: DJ 10pm-1:45am

9. Closing/ "last call" Procedures:

1:45am- Bell rings for last call, lights go up

1:50am- Music stops

All drinks are up by 2am

Security Procedures

- 3-4 security staff/ bouncers on Friday-Saturday nights
 1-2 security staff/ bouncers on all other nights when a larger than normal crowd is expected for a weeknight.
- 2. Security staff is outsourced to a professional security company that is insured and bonded. At least one is sled certified and all others are trained by their security company and briefed on our policies and procedures before working on the floor.
- 3. Specific duties/ responsibilities of Staff (please see attached letter from 5:9)

- 4. Entry/ Exit Re-entry procedures (please see attached letter from 5:9)
- 5. Crowd Management- (Please see attached letter from 5:9)
- 6. Crime Prevention- (Please see attached letter from 5:9)

Seating Plan

**See attached

Business Plan

- 1. DT's Tavern is a Tavern that is geared towards the 26-35 year old audience. Our goal is to provide a fun, safe place for mature adults to come enjoy music, socialize and reconnect. Our objective is to remain a consistent positive landmark in the downtown area of Greenville, SC.
- 2. Projected Revenue: 30% Food/ 70% Alcohol
- 3. We do not have a fee for entry ever.
- 4. Our status of our city business license is current and active
- 5. We have an "A" rating with the SCDHEC
- 6. Our ABL-901 application is current with no violations

To whom it may concern,

I have laid out a plan below in order to best address the following concerns: Capacity, traffic flow at points of ingress and egress and newly added patio restrooms.

5:9 Protection Services will be providing three or four staff members on Friday and Saturday nights to control all three entrances.

- First guard will be stationed at the primary patio entrance along the back doors he will be responsible for the following:
 - o Checking IDs to ensure all patrons are 21 and over
 - O Providing wrist bands to all patrons, confirming the bar staff they have been properly checked.
 - o Keep a count to control capacity for the entire venue.
 - O Ensure outside drinks and food are not entering the building as well as making sure no drinks are leaving the property.
- Second guard will be stationed at the back doors along E. North St. these doors will be used as an exit only after 10PM to better control traffic flow and capacity.
 - O If patrons exit these doors it is his responsibility to relay that number to the primary entrance.
 - O He is also responsible to check interior restrooms, observe the bar area and ensure traffic is properly following at this point of egress.
- Third guard will be stationed at the rear of the patio along the secondary entrance which backs up to the parking lot. This area will be used as an exit only after 10PM in order control the patio capacity. The guard stationed in this area will be responsible for the following:
 - O To assure this access point is only used as an exit after 10PM and rely to the primary entrance the number of patrons leaving.
 - O Observing patrons on the patio, sidewalk and along the bar area
 - O Ensure there is no smoking on both the covered/uncovered patio areas as well as preventing any drinks from leaving the property.
- Fourth guard will be roaming both inside and outside along the patio, he will be responsible for the following:
 - O Controlling, updating and relaying the number of patrons in the building with the guard at the primary entrance
 - He will have an additional count solely for the interior area
 - O Ensuring traffic is properly flowing at the entrance/exit from the patio into the building
 - O Controlling line when needed along the patio restrooms to ensure patrons aren't blocking any points of ingress/egress
 - O Observing patrons along the dance floor, patio and bar areas
 - Offering relief to any other guard who needs to step away from any entry/exit

point throughout their shift.

In the event we are only utilizing three guards the (fourth guard) will be stationed at the rear patio entrance. In this scenario he will be tasked with carrying out this (third guard) position's responsibilities as well the following:

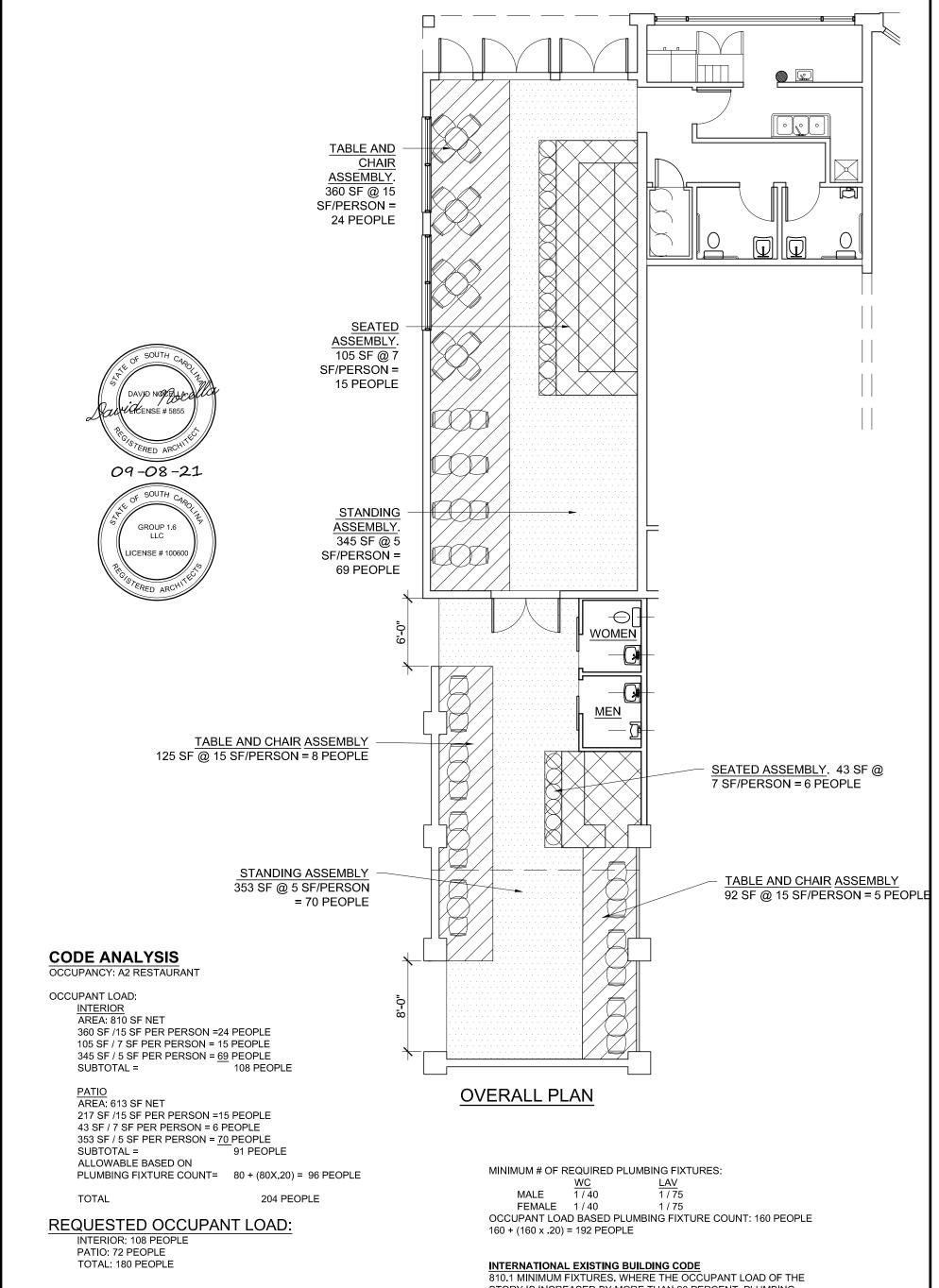
- Keeping count of the patrons on the patio area and relaying that to the primary entrance.
- Ensuring if any lines form along the patio restrooms that they do not block any point of ingress/egress.

In addition to this the first guard controlling the primary entrance will then be responsible for controlling the capacity inside the venue. Once overall capacity is reached he will shift his focus to the rear doors entering the building from patio while still maintaining his presence at the primary entrance. This is to ensure the patrons along the patio do not cause the interior bar area to exceed capacity.

Please feel free to contact me directly with any questions or concerns.

Many thanks,

Hunter Stephens
Owner
5:9 Protection Services
864.978.4267
Hstephens@59protectionservices.com



INTERNATIONAL EXISITNG BUILDING CODE IS 96 PEOPLE

NOTE: REQUESTED OCCUPANT LOAD BASED ON CURRENT RESTROOM

FIXTURE COUNT AND 20% INCREASED ALLOWED BY SECTION 810 OF THE

STORY IS INCREASED BY MORE THAN 20 PERCENT, PLUMBING FIXTURES FOR THE STORY SHALL BE PROVIDED IN QUANTITIES SPECIFIED IN THE INTERNATIONAL PLUMBING CODE BASED ON THE INCREASED OCCUPANT LOAD.





BAR MENU

Chicken Tender Basket
3 large tenders served with crinkle fries
-choice of dipping sauce \$9.00
Wing Basket
6 breaded wings tossed in favorite sauce

-choice of dipping sauce \$10.00

Corn Dog Nugget Basket

served with crinkle fries

7 corn dogs nuggets served with crinkle fries -served with mustard/ketchup \$8.00

Corn Dog + Mac & Cheese Duo

7 corn dogs nuggets and 5 mac & cheese bites -choice of dipping sauce \$8.00

Á la carte

Cheese Sticks

6 sticks served with marinara \$7.00

Mac & Cheese Bites

8 wedges served with ranch \$7.00

Crinkle Cut Fries

basket of fries and choice of dipping sauce \$6.00

10 Breaded Wings

tossed in sauce with ranch/blue cheese \$12.00

Corn Dog Nuggets

10 nuggets with mustard/ketchup \$7.00

Sauces -

For Wings/Tenders Teriyaki, Buffalo Mild, BBQ

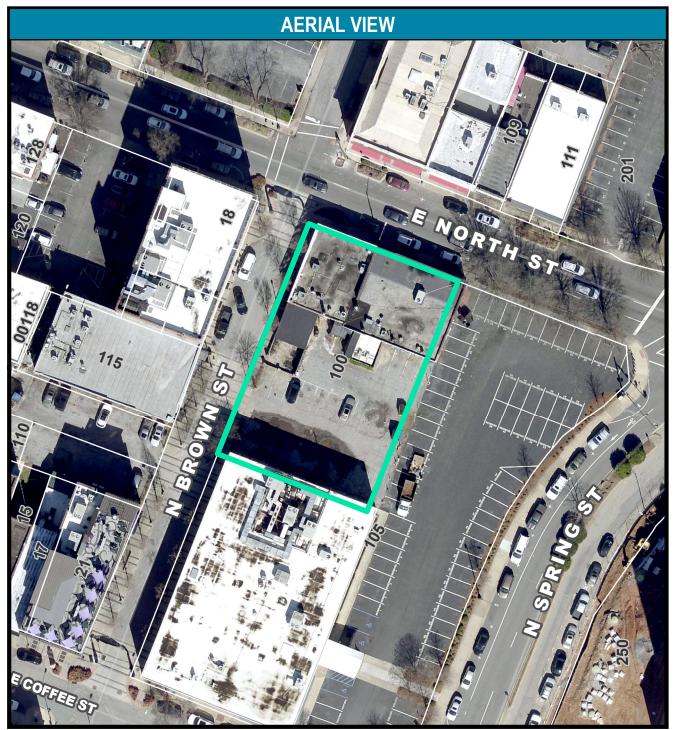
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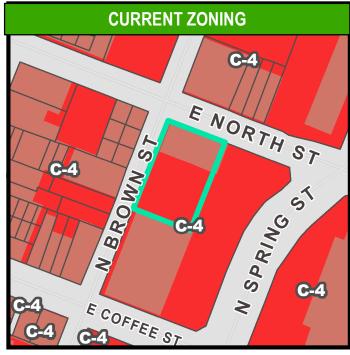
Ranch, Blue Cheese, Mustard, Ketchup and Honey Mustard





S 21-793 • 100 E. NORTH STREET







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